



**CAL FIRE**  
**San Luis Obispo**  
**County Fire Department**

ATTACHMENT 04

635 N. Santa Rosa • San Luis Obispo, CA 93405  
Phone: 805.543.4244 • Fax: 805.543.4248  
www.calfireslo.org

Steve Reeder, Acting Fire Chief

March 8, 2016

San Luis Obispo County  
Department of Planning & Building  
County Government Center  
San Luis Obispo, CA. 93408

Subject: DRC2015-00069 (Ferrara) Biagio Wines Co.

Ms. Cummings,

CAL FIRE/San Luis Obispo County Fire Department has reviewed the New Project Referral information, Supplemental Development Statement (Kirk Consulting) and the Architectural & Conceptual Plans dated 11/23/15 (J B Drafting & Design) provided for the proposed Minor Use Permit to allow for the phased construction of a new winery. The project proposal and description includes wine production, tasting, storage of case goods, conversion of use to an existing barn and a commercial kitchen. The project site is located at 1875 Templeton Road near the community of Templeton, CA. This geographic area is located within Local Responsibility Area (LRA) for wildland firefighting. It is directly adjacent to lands classified as State Responsibility Area (SRA) having a "**High**" Fire Hazard Severity Zone rating.

**Special Concerns:**

This project location has an extended fire engine response time where emergency services are not readily available. The cumulative effects of large scale commercial development and special event type programs within areas such as this continue to place challenges upon CAL FIRE/County Fire's ability to provide effective and efficient emergency services within rural areas.

The nearest CAL FIRE/County Fire station (#30-Paso Robles) is located at 2510 Ramada Drive near the city of Paso Robles, CA. This station has an approximate 5 ½ mile vehicular travel distance and a 10+ minute response time. At least 2 fulltime firefighters are on duty at this station at all times.

The following are requirements that must be satisfied prior to final inspection and occupancy.

- A Registered Fire Protection Engineer (F.P.E.) is required to design and/or approve of the commercial fire sprinkler system(s), water storage system (pond or tank), underground piping, fire hydrants and fire pump for the proposed phased project(s). The required water storage and fire pump shall be properly sized in order to meet the demands of future development.
- ***All structures associated with the current proposal will require the installation of a properly designed and installed commercial fire sprinkler system.***

- The Registered Fire Protection Engineer must provide a detailed written technical analysis of the entire fire protection system for all phases of the proposal. This technical analysis must account for proposed water storage requirements and fire pump demands at project build-out.
- **WATER STORAGE** - "Poly" and or plastic style water storage tanks shall not be allowed. Multiple or "daisy chained" tanks are not allowed to be utilized to provide water held in storage dedicated to fire suppression purposes. A single water storage tank or properly designed, engineered and installed water storage pond (reservoir) shall be allowed. The Registered Fire Protection Engineer must determine the amount of water required to be held in storage dedicated to fire suppression purposes. If utilized, a Registered Civil Engineer must design the reservoir.
- **FIRE PUMP/HYDRANTS** - If approved by the Fire Protection Engineer and minimum fire flows/pressures are met, gravity drain fire hydrants may be an option. Fire Hydrant placement and proper sizing/type of all underground piping shall be addressed within the written technical analysis provided by the Registered Fire Protection Engineer. All fire hydrants shall provide (1) 4-inch and (2) 2 ½ inch male connections with National Standard threads.
- **ALARMS/DETECTION** - The required fire sprinkler system shall be monitored in accordance with all relative standards set forth within N.F.P.A. 72 and 13. A properly designed and installed heat/smoke detection shall be required. All valves controlling the water supply for automatic sprinkler systems, pumps, tanks, water levels, and temperatures, critical air pressures and water-flow switches on all sprinkler systems shall be electrically monitored for integrity and to ensure valves are locked in the open position. Monitoring shall be provided by a central station listed by Underwriters Laboratories for receiving fire alarms.
- **OCCUPANCY CLASSIFICATION** - An occupancy classification change to any existing structure located onsite shall require the installation of an appropriately designed and installed commercial fire sprinkler system.
- **EMERGENCY ACCESS** (site/structures) - A Knox Corp. key switch shall be installed on all electric gates and rapid entry Knox boxes shall be attached to commercial structures previously agreed upon by County Fire.
- **ADDRESSING** - Address numbers shall meet current commercial standards. Proper signage shall be required onsite in order to properly identify access and egress routes.

### **Portable Fire Extinguishers**

Portable fire extinguishers shall be installed in all the occupancies in compliance with the California Fire Code section 906 and Title 19. The contractor shall be licensed by the State Fire Marshal.

### **Combustible Waste Material**

Every building or portion of a building shall be maintained in a neat orderly manner, free from any condition that would create a fire or life hazard or a condition which would add to or contribute to the rapid spread of fire. CCR Title 19 Division 1. Refuse containers must not be stored within 5 feet of combustible walls, openings, or combustible roof eaves, unless the refuse container is protected by an automatic sprinkler system installed in accordance with California Fire Code section 903.

### **Structural Access Requirements**

All commercial buildings shall install a Knox key box for fire department emergency access - CFC Section 506.1. The box shall be installed prior to final inspection of the building. An order form is available from the Prevention Bureau, call for more information at (805) 543-4244, extension 3490.



**Gate Access Requirements**

- Must be setback a minimum of 30 feet from the SLO County maintained roadway.
- Must automatically open with no special knowledge to exit.
- Must have a KNOX key box or switch for fire department access.
- The existing gate may require improvements to width and setback from roadway.

**Fire Safety and Evacuation Plans**

Applicant shall provide a written Fire Safety Plan whose contents shall be in accordance with the California Fire Code - Chapter 4 Emergency Planning and Preparedness. Employee training, record keeping, hazard communication and drills will also comply with this chapter. The written plan will include at a minimum, the detail outlined in sections 404.3.1 (Evacuations Plans) and 404.3.2 (Fire Safety Plans).

**Fire evacuation plans.** Fire evacuation plans shall include the following:

1. Emergency egress or escape routes and whether evacuation of the building is to be complete or, where *approved*, by selected floors or areas only.
2. Procedures for employees who must remain to operate critical equipment before evacuating.
3. Procedures for assisted rescue for *persons* unable to use the general *means of egress* unassisted.
4. Procedures for accounting for employees and occupants after evacuation has been completed.
5. Identification and assignment of personnel responsible for rescue or emergency medical aid.
6. The preferred and any alternative means of notifying occupants of a fire or emergency.
7. The preferred and any alternative means of reporting fires and other emergencies to the fire department or designated emergency response organization.
8. Identification and assignment of personnel who can be contacted for further information or explanation of duties under the plan.
9. A description of the emergency voice/alarm communication system alert tone and preprogrammed voice messages, where provided.

**Fire safety plans.** Fire safety plans shall include the following:

1. The procedure for reporting a fire or other emergency.
2. The life safety strategy and procedures for notifying, relocating or evacuating occupants/event attendees, including occupants who need assistance.
3. Site plans indicating the following:
  - 3.1. The occupancy assembly point.
  - 3.2. The locations of fire hydrants.
  - 3.3. The normal routes of fire department vehicle access.
4. Floor plans identifying the locations of the following:
  - 4.1. Exits.
  - 4.2. Primary evacuation routes.
  - 4.3. Secondary evacuation routes.

- 4.4. Accessible egress routes.
- 4.5. Areas of refuge.
- 4.6. Exterior areas for assisted rescue.
- 4.7. Manual fire alarm boxes.
- 4.8. Portable fire extinguishers.
- 4.9. Occupant-use hose stations.
- 4.10. Fire alarm annunciators and controls.
- 5. A list of major fire hazards associated with the normal use and occupancy of the premises, including maintenance and housekeeping procedures.

### **Public Assemblage and Events**

Prior to Fire Department review, proposed event area(s) must first have all requirements installed/completed pursuant to Title 22, the San Luis Obispo County Land Use Ordinance. This includes receiving any necessary land use permit approval and issuance of construction and Conditional/Minor Use Permit requirements.

A fire safety review is required to ensure public safety in a place of assembly, or any other place where people congregate, including but not limited to; amusement buildings, carnivals and fairs, exhibits and trade shows, open burning, flames and torches, candles, places of assembly, temporary membranes structures and tents, pyrotechnics and special effects, live audiences and any event with public attendance over 250. The fire code official shall have the authority to order the development of, or prescribe a plan for, the provision of an approved level of public safety.

A written plan must be submitted to the fire code official 30 days prior to the event. Written submittal requirements will be in accordance with Section 404 - Fire Safety and Evacuation Plans. **A field inspection verifying compliance of fire and life safety conditions must be conducted prior to public occupancy.**

*All events require properly designed and installed secondary access roads that meet all relative minimum standards for width and all-weather surface or paving if required. New and existing gates shall provide adequate width and must be set back a minimum of 30-feet from the S.L.O. County maintained access road. Gates must be unlocked and open during all events regardless of total attendees.*

*The possibility of providing secondary access roads in cooperation with the neighboring property located directly to the north was discussed during a recent onsite consultation. This approach would benefit the entire area and would be supported by CAL FIRE/County Fire. All involved parties would be required to approve of the specifics involved with this option.*

*If an agreement for secondary access is not reached with the owner of the neighboring property, it is not likely that the current project proposal will be able to provide adequate secondary access approved by CAL FIRE/County Fire and meeting all relative requirements. An additional encroachment or access roadway connecting to Templeton Road from the project site is not an acceptable option for providing secondary access.*



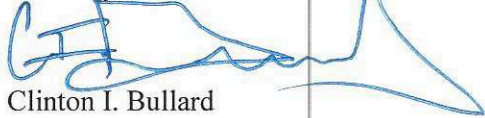
**REQUIRED MITIGATION FOR CONCERNS RELATIVE TO EVENTS :**

- As mitigation for the extended fire engine response time from the nearest CAL FIRE/County Fire station, an individual trained and certified as an Emergency Medical Technician (E.M.T.) within the county of San Luis Obispo shall be required at all events exceeding 150 attendees. This person shall not be a "guest" or an attendee of the event and must also function as a Fire Watch throughout the entire event(s).
- All gates located along both primary and secondary access roads must remain open and un-locked during all events.

The proposed project(s) will require final inspection prior to occupancy or conducting approved events. Please contact this office at (805)593-3490 to schedule the final inspection once all requirements have been satisfied.

If I may be of additional assistance regarding this matter, please do not hesitate to contact me at (805)543-4244, extension 3425.

Sincerely,



Clinton I. Bullard  
Fire Inspector

C: Ferrara, Applicant  
Kirk Consulting, Agent



[www.slocounty.ca.gov/agcomm](http://www.slocounty.ca.gov/agcomm)

[AgCommSLO@co.slo.ca.us](mailto:AgCommSLO@co.slo.ca.us)

**DATE:** January 7, 2016  
**TO:** Brandi Cummings, Project Manager  
**FROM:** Lynda L. Auchinachie, Agriculture Department  
**SUBJECT:** Ferrara Minor Use Permit DRC2015-00069 (1853)

The Agriculture Department's review finds that the proposed Ferrara Minor Use Permit for the development of wine production and tasting room facilities will have less than significant impacts to agricultural resources or operations. The Department recommends the following conditions to maximize the availability of water for agricultural production:

- Incorporate best management practices for water conservation purposes throughout the winery and tasting room facility.
- Maximize the use of pervious and semi-pervious areas in order to promote groundwater recharge and/or stormwater management, minimize erosion and sedimentation and protect farmland for agricultural use.

Comments and recommendations are based on policies in the San Luis Obispo County Agriculture Element, Conservation and Open Space Element, the Land Use Ordinance, the California Environmental Quality Act (CEQA), and on current departmental policy to conserve agricultural resources and to provide for public health, safety and welfare while mitigating to the extent feasible the negative impacts of development to agriculture.

If you have questions, please call 781-5914.

**Project Description and Agricultural Setting**

The project site is located at 1875 Templeton Road, southeast of Templeton. The 30-acre site is located within the Agriculture land use category and is developed with two residences and agricultural accessory structures. Agricultural uses in the area consist of wine grape vineyards, field crops, and rangeland. The area of proposed development consists of Hanford and Greenfield gravelly sandy loams, 2 to 9 percent slope. Hanford and Greenfield gravelly sandy loams soil unit is identified as an Important Agricultural Soil in the Conservation and Open Space Element. The site is under a Williamson Act contract.

The proposal includes phasing the development of a wine processing and tasting room facility. The first phase of development would include a 3,844 square foot wine production area and a 688 square foot tasting room. The second phase of development would include a 3,750 square foot structure for processing only, conversion of an existing 2,500 square foot barn for wine barrel storage, and expansion of the tasting room to 1,225 square feet within the phase one structure. No special events are requested. In total there will be 8,282 square feet of wine production and visitor serving uses resulting in less than .5 acres of disturbance. Consistent with Agriculture Element AGP 6, the proposal is beneficial to the local agricultural industry, the visitor serving uses are clearly secondary to winery production, located near existing roads, and the facilities are compatible with agricultural activities.

**Impacts to Agricultural Resources**

The proposed phased development would result in the construction of two new winery and tasting room structures totaling 8,282 square feet. The new development will occur in close proximity to existing development minimizing impacts to agricultural resources. While the project site is not in an area requiring water offset credits, the Department recommends the following conditions to maximize the availability of water for agricultural production:

- Incorporate best management practices for water conservation purposes throughout the winery and tasting room facility.
- Maximize the use of pervious and semi-pervious areas in order to promote groundwater recharge and/or stormwater management, minimize erosion and sedimentation and protect farmland for agricultural use.

## ATTACHMENT 04



## Air Pollution Control District San Luis Obispo County

January 8, 2016

Brandi Cummings  
San Luis Obispo County Dept. of Planning & Building  
County Government Center  
San Luis Obispo, CA 93408

SUBJECT: APCD comments regarding the Biagio Wine Co. production building and  
tasting room project referral (DRC2015-00069)

Dear Ms. Cummings:

Thank you for including the San Luis Obispo County Air Pollution Control District (APCD) in the environmental review process. We have completed our review of the proposed minor use permit for a winery operation at 1875 Templeton Road in Templeton. The project site is a 30 acre parcel with two existing residences and a barn. The project requests approval of a minor use permit for the phased construction of a wine production building with a covered crush pad, a wine storage building with a covered crush pad and the conversion of the existing barn to include a tasting room and commercial kitchen at final buildout.

*The following are APCD comments that are pertinent to this project.*

### GENERAL COMMENTS

As a commenting agency in the California Environmental Quality Act (CEQA) review process for a project, the APCD assesses air pollution impacts from both the construction and operational phases of the project, with separate significant thresholds for each. **Please address the action items contained in this letter that are highlighted by bold and underlined text.**

### **CONSTRUCTION PHASE IMPACTS - Below Threshold**

Based on the construction phase emission estimates using Table 2-2 in the APCD's 2012 CEQA Handbook, the construction phase impacts will likely be less than the APCD's significance threshold values identified in Table 2-1 of the CEQA Air Quality Handbook (available at the APCD website: [www.slocleanair.org](http://www.slocleanair.org)). **Therefore, with the exception of the requirements below, the APCD is not requiring other construction phase mitigation measures for this project.**

### Demolition/Asbestos

Demolition activities can have potential negative air quality impacts, including issues surrounding proper handling, abatement, and disposal of asbestos containing material (ACM). Asbestos containing materials could be encountered during the demolition or



remodeling of existing buildings or the disturbance, demolition, or relocation of above or below ground utility pipes/pipelines (e.g., transite pipes or insulation on pipes). **If this project will include any of these activities, then it may be subject to various regulatory jurisdictions, including the requirements stipulated in the National Emission Standard for Hazardous Air Pollutants (40CFR61, Subpart M - asbestos NESHAP).** These requirements include, but are not limited to: 1) written notification, within at least 10 business days of activities commencing, to the APCD, 2) asbestos survey conducted by a Certified Asbestos Consultant, and, 3) applicable removal and disposal requirements of identified ACM. Please contact the APCD Enforcement Division at (805) 781-5912 and also go to <http://slocleanair.org/business/asbestos.php> for further information. To obtain a Notification of Demolition and Renovation form go to the "Other Forms" section of: <http://slocleanair.org/business/onlineforms.php>.

#### Developmental Burning

Effective February 25, 2000, **the APCD prohibited developmental burning of vegetative material within San Luis Obispo County.** If you have any questions regarding these requirements, contact the APCD Enforcement Division at 781-5912.

#### Dust Control Measures

The project, as described in the referral, will not likely exceed the APCD's CEQA significance threshold for construction phase emissions. However, construction activities can generate fugitive dust, which could be a nuisance to local residents and businesses in close proximity to the proposed construction site. **APCD staff recommends the following measures be incorporated into the project to control dust:**

Projects with grading areas that are less than 4-acres and that are not within 1,000 feet of any sensitive receptor shall implement the following mitigation measures to significantly reduce fugitive dust emissions, to manage fugitive dust emissions such that they do not exceed the APCD 20% opacity limit (APCD Rule 401) and minimize nuisance impacts:

- a. Reduce the amount of the disturbed area where possible;
- b. Use water trucks, APCD approved dust suppressants (see Section 4.3 in the CEQA Air Quality Handbook), or sprinkler systems in sufficient quantities to prevent airborne dust from leaving the site and from exceeding the District's limit of 20% opacity for greater than 3 minutes in any 60 minute period. Increased watering frequency would be required whenever wind speeds exceed 15 mph. Reclaimed (non-potable) water should be used whenever possible. **Please note that since water use is a concern due to drought conditions, the contractor or builder shall consider the use of an APCD-approved dust suppressant where feasible to reduce the amount of water used for dust control.** For a list of suppressants, see Section 4.3 of the CEQA Air Quality Handbook;
- c. All dirt stock-pile areas should be sprayed daily and covered with tarps or other dust barriers as needed;
- d. All roadways, driveways, sidewalks, etc. to be paved should be completed as soon as possible, and building pads should be laid as soon as possible after grading unless seeding, soil binders or other dust controls are used;
- e. All of these fugitive dust mitigation measures shall be shown on grading and building plans; and,
- f. The contractor or builder shall designate a person or persons to monitor the fugitive dust emissions and enhance the implementation of the measures as necessary to minimize dust

complaints, reduce visible emissions below 20% opacity. Their duties shall include holidays and weekend periods when work may not be in progress.

#### **OPERATIONAL PHASE IMPACTS - Below Threshold**

The operational phase impacts would likely be less than the APCD's significance threshold values identified in Table 3-2 of the CEQA Air Quality Handbook. **Therefore, with the exception of the requirements below, the APCD is not requiring other operational phase mitigation measures for this project.**

#### **Operational Permit Requirements**

Based on the information provided, operation of this project may require APCD permits. The following list is provided as a guide to equipment and operations that may have permitting requirements, but should not be viewed as exclusive. For a more detailed listing, refer to the Technical Appendix, page 4-4, in the APCD's 2012 CEQA Handbook.

- New wineries or expanding wineries with the capacity of 26,000 gallons (10,000 cases at twelve 750 milliliter bottles per case) per year or more require a Permit to Operate for fermentation and storage of wine;
- Portable generators and equipment with engines that are 50 hp or greater;
- Electrical generation plants or the use of standby generator;
- Food and beverage preparation (primarily coffee roasters);
- Boilers;
- Internal combustion engines;
- Sterilization units(s) using ethylene oxide and incinerator(s); and,
- Cogeneration facilities.

Most facilities applying for an Authority to Construct or Permit to Operate with stationary diesel engines greater than 50 hp, should be prioritized or screened for facility wide health risk impacts. A diesel engine-only facility limited to 20 non-emergency operating hours per year or that has demonstrated to have overall diesel particulate emissions less than or equal to 2 lb/yr does not need to do additional health risk assessment. **To minimize potential delays, prior to the start of the project, please contact the APCD Engineering Division at (805) 781-5912 for specific information regarding permitting requirements.**

#### **Nuisance Odors from Wineries**

Wine production facilities can generate nuisance odors during various steps of the process. **Proven methods for handling wastewater discharge and grape skin waste need to be incorporated into the winery practices to reduce off-site odor.** Odor complaints could result in a violation of the SLO County APCD Rule 402 *Nuisance*.

#### **Special Event Mitigation for Unpaved Driveways/Parking Areas**

*On the day(s) of a special event:*

- a. Any unpaved site driveways that will be used for the special event shall be maintained with an APCD-approved dust suppressant (see Technical Appendix 4.3 of the APCD's CEQA Handbook) such that fugitive dust emissions do not exceed the APCD 20% opacity limit for greater than 3 minutes in any 60 minute period (APCD Rule 401) or prompt nuisance violations (APCD Rule 402).
- b. Designated parking locations shall be:
  1. Paved when possible;



ATTACHMENT 04

Project Referral for Biagio Wine Co. production building and tasting room

January 8, 2016

Page 4 of 4

2. Planted and maintained with fast germinating non-invasive grass or low cut dense vegetation; or,
3. Maintained with a dust suppressant such that fugitive dust emissions do not exceed the APCD 20% opacity limit or create nuisance.

*General site design:*

To improve the dust suppressant's efficacy during and between events, the applicant shall also implement and maintain design standards to ensure vehicles that use on-site unpaved roads are physically limited (e.g., speed bumps) to a posted speed limit of 15 mph or less.

The applicant may propose alternative measures of equal effectiveness by contacting the APCD's Planning Division at 781-5912.

Agricultural Burning

**Agricultural operations must obtain an APCD Agricultural Burn Permit to burn agricultural vegetation on Permissive Burn Days. The ARB provides educational handbooks on agricultural burning (English and Spanish) to growers which are available at the following website: [www.arb.ca.gov/smp/progdev/pubeduc/agburnhandbook.pdf](http://www.arb.ca.gov/smp/progdev/pubeduc/agburnhandbook.pdf)**

Again, thank you for the opportunity to comment on this proposal. If you have any questions or comments, feel free to contact me at 781-5912.

Sincerely,



Vince Kirkhuff  
Air Quality Specialist

VJK/arr

cc: Mr. Christopher Ferrara  
Dora Drexler, Enforcement Division, APCD  
Gary Willey, Engineering Division, APCD  
J.B. Drafting and Design, 610 10<sup>th</sup> Street, Suite D, Paso Robles, CA 93446

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**Re: DRC2015-00069 FERRARA North County E -Referral MUP (Templeton)**

**Michael Stoker** to: Brandi Cummings  
Cc: Cheryl Journey, Martin Mofield

12/30/2015 09:44 AM

Brandi,

Please find Buildings comments for DRC2015-00069 below. Please let me know if you have any questions.

In regards to this preliminary review, a building permit is required. The drawings specify the work to be completed consists of the construction of a wine production building with covered crush pad, wine storage building with a covered crush pad, and the conversion of an existing barn into a tasting room with a commercial kitchen.. A California State licensed design professional (Architect/Engineer) shall prepare plans in compliance with current codes adopted by the County of San Luis Obispo (Current version of the California Building Standards Codes and Title 19 of the SLO County Codes at time of permit submittal).

While a thorough plan review will be conducted at the time of the building permit application, the following items are noted to assist design review;

- 1) A California licensed Architect or Engineer is required to submit the plans for this project per BPC 5536.1.
- 2) A pre application meeting will be needed prior to submitting for a building permit to answer any questions and / or discuss code related issues.
- 3) A separate building permit will be required for each structure. Also, the Ag barn conversions will require two separate building permits as one would be to permit the existing ag barn and the other would be for the conversion.
- 4) Provide an allowable area analysis on the plans to verify compliance with CBC Chapter 5, including Table 503 and sections 504, 506, and 508. Also, provide information stating is the building is using the separated, non-separated, or accessory occupancy method or combination of each per CBC Section 508.
- 5) Any fire resistive walls or ceilings due to occupancy separations will need to be detailed on the plans to comply with the requirements of with CBC, including Chapter 5, 6 and 7. The specific details for the wall construction on the plans will need to reference an approved UL listing or gypsum manual listing.
- 6) The interior finishes (floors, ceiling, walls, insulation, etc) will need to be shown on the plans to comply with CBC, including Chapter 8.
- 7) Provide an occupant load and exiting analysis on the plans to verify compliance with CBC, including Chapter 10.
- 8) The accessibility elements throughout will need to be shown, detailed, and / or noted on the plans to verify compliance with CBC Chapter 11B. (i.e. accessible parking, path of travel, restroom design, accessible amenities, rooms, equivalent, etc.)
- 9) Provide plans which clearly show the structural design to verify compliance with

the 2013 California Building Code and referenced standards. The plans and supporting calculations will need to be prepared by a California Licensed Design Professional (Architect or Engineer) justifying the structural design.

- 10) The project will require a soils report and structural calculations for the design of the buildings. All structural elements to be detailed on the plans to comply with CBSC and adopted referenced codes.
- 11) A grading permit and SWPPP plan will be required for this project.
- 12) Provide isometric / single line drawings for the electrical, plumbing, and mechanical elements to verify compliance with the current versions of the California Electrical, Plumbing, and Mechanical Codes.
- 13) Provide a plumbing fixture analysis on the plans to verify the number of fixtures provided is sufficient for the proposed use and complies with CPC Chapter 4 and Table A and Table 422.
- 14) Energy Calculations will need to be provided to verify compliance with current California Energy Code.
- 15) Compliance with the current California Green Building Code and County of San Luis Obispo Green Building Ordinance will need to be show on the plans.
- 16) The building will need to be provided with fire sprinklers and an alarm system under a separate permit. At the time of the permit application provide plans and calculations showing the design of the system.

Thanks

Michael Stoker

Building Division Supervisor, CASp

805.781.1543





SAN LUIS OBISPO COUNTY

## DEPARTMENT OF PLANNING AND BUILDING

Promoting the wise use of land - Helping to build great communities

DEC 29 2015

DATE: 12/28/2015

TO: Environmental HealthFROM: BRANDI CUMMINGS, 805-781-1006, bcummings@co.slo.ca.us  
NORTH COUNTY Team / Development Review

**PROJECT DESCRIPTION:** DRC2015-00069 FERRARA MUP, PROPOSED CONSTRUCTION OF A WINE PRODUCTION BUILDING W/COVERED CRUSH PAD, WINE STORAGE BUILDING W/ COVERED CRUSH PAD AND CONVERSION OF AN EXISTING BARN THAT WILL INCLUDE A TASTING ROOM AND COMMERCIAL KITCHEN AT FINAL BUILDOUT. EXISTING ACCESS ROAD TO BE IMPROVED AND PAVED. PROPERTY LOCATION IS 1875 TEMPLETON ROAD, TEMPLETON. APN: 034-131-038

Return this letter with your comments attached no later than 14 days from receipt of this referral. CACs please respond within 60 days. Thank you.

## PART 1 - IS THE ATTACHED INFORMATION ADEQUATE TO COMPLETE YOUR REVIEW?

- ☐ YES (Please go on to PART II.)  
☐ NO (Call me ASAP to discuss what else you need. We have only 10 days in which we must obtain comments from outside agencies.)

## PART II - ARE THERE SIGNIFICANT CONCERNS, PROBLEMS OR IMPACTS IN YOUR AREA OF REVIEW?

- ☐ YES (Please describe impacts, along with recommended mitigation measures to reduce the impacts to less-than-significant levels, and attach to this letter.)  
☐ NO (Please go on to PART III.)

## PART III - INDICATE YOUR RECOMMENDATION FOR FINAL ACTION.

Please attach any conditions of approval you recommend to be incorporated into the project's approval, or state reasons for recommending denial.

IF YOU HAVE "NO COMMENT," PLEASE SO INDICATE, OR CALL.

Please see attached.

Date

1/4/16

Name

Phone

x5551





## Public Health Department

Jeff Hamm  
Health Agency Director

Penny Borenstein, M.D., M.P.H.  
Health Officer



**Public Health**  
Prevent. Promote. Protect.

January 4, 2016

To: Brandi Cummings  
North County Team / Development Review

From: Environmental Health  
Leslie Terry

Project Description: DRC2015-00069, Ferrara MUP  
APN 034-131-038

Applicant to obtain a Health Permit with San Luis Obispo County Environmental Health Services for the commercial kitchen. Contact Chelsea Broucuret at (805) 781-5572 with any questions regarding the food facility permitting process. This kitchen will need to undergo plan check with this office prior to construction.

Be advised that in tasting rooms, no food, except for crackers, may be served without a health permit. Use only licensed caterers for public events where food may be served.

See attached guidance document for information on Food Facilities with Private Water Wells. In the event this facility will not have more than 25 persons per day on site for 60 days out of the year, then the water will be regulated as part of their food facility permit.

In the event the facility has more than 25 persons per day on site for 60 days out of the year (guests, staff etc.), an annual permit will be required for the water supply at this facility. See attached flow chart for information on types of water systems. Contact Leslie Terry at (805) 781-5551 with any questions regarding the water supply at this facility.

Confirm separation distances between water wells to septic system components.

If plan review for cross connection determines a device is necessary, then an annual device test requirement shall be added as a condition of this MUP.

Applicant to return attached Hazardous Materials Declaration Flowchart to this office. Be advised that threshold levels are 55 gallons, 500 pounds or 200 cubic feet and common materials include (but are not limited to): fuel, paint, lubricants, pesticides, pool chemicals and compressed gases. Contact Peter Hague (805) 781-5554 in this office with any questions regarding this form.





SAN LUIS OBISPO COUNTY  
PUBLIC HEALTH DEPARTMENT  
ENVIRONMENTAL HEALTH SERVICES

## Food Facilities with Private Water Wells

Food facilities not served by a public water system have a responsibility to ensure a safe water supply. The California Retail Food Code (CalCode), Section 114192, states that "an adequate, protected, pressurized, potable supply of hot water and cold water shall be provided," while Section 113869 defines "Potable water" as "water that complies with the standards for transient noncommunity water systems pursuant to the California Safe Drinking Water Act, Chapter 4 (commencing with Section 116270) of Part 12, to the extent permitted by federal law."

The California Safe Drinking Water Act provides the following definitions:

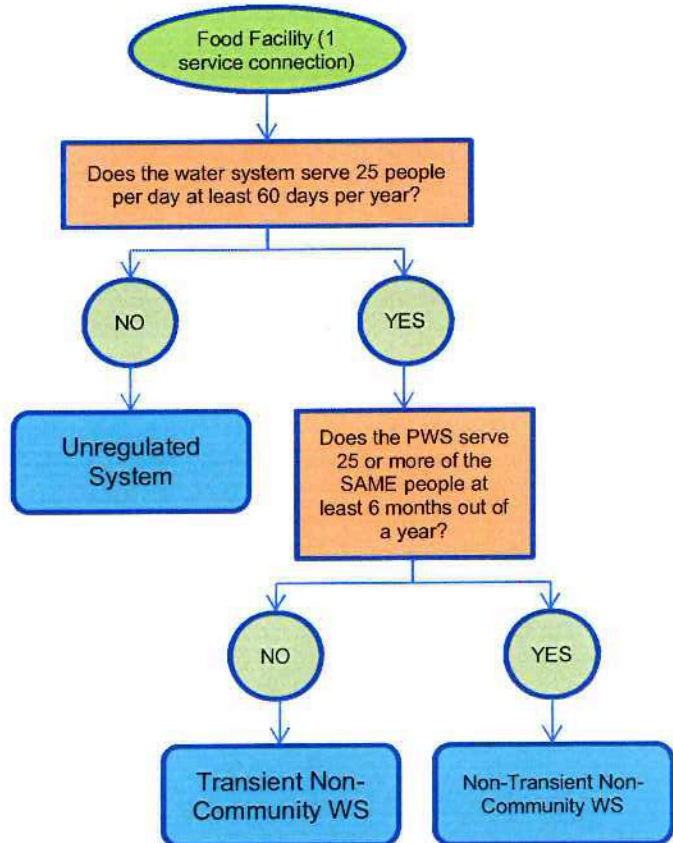
"116275. As used in this chapter:

(h) "Public water system" means a system for the provision of water for human consumption through pipes or other constructed conveyances that has 15 or more service connections or regularly serves at least 25 individuals daily at least 60 days out of the year.

A public water system includes the following:

(o) "Transient noncommunity water system" means a noncommunity water system that does not regularly serve at least 25 of the same persons over six months per year."

To achieve compliance with the regulations above, San Luis Obispo County will have facilities with private water wells which either utilize an unregulated water supply (with obligations to comply with "standards") or are served by a regulated transient non-community water system. This chart provides a decision tree for the proper classification of a food facility's water supply. All Public Water Systems (PWS) with less than 200 connections will be issued a **water system permit** and will be regulated by this office. Unregulated water systems serving a regulated food facility will be regulated as part of their **food facility permit**.



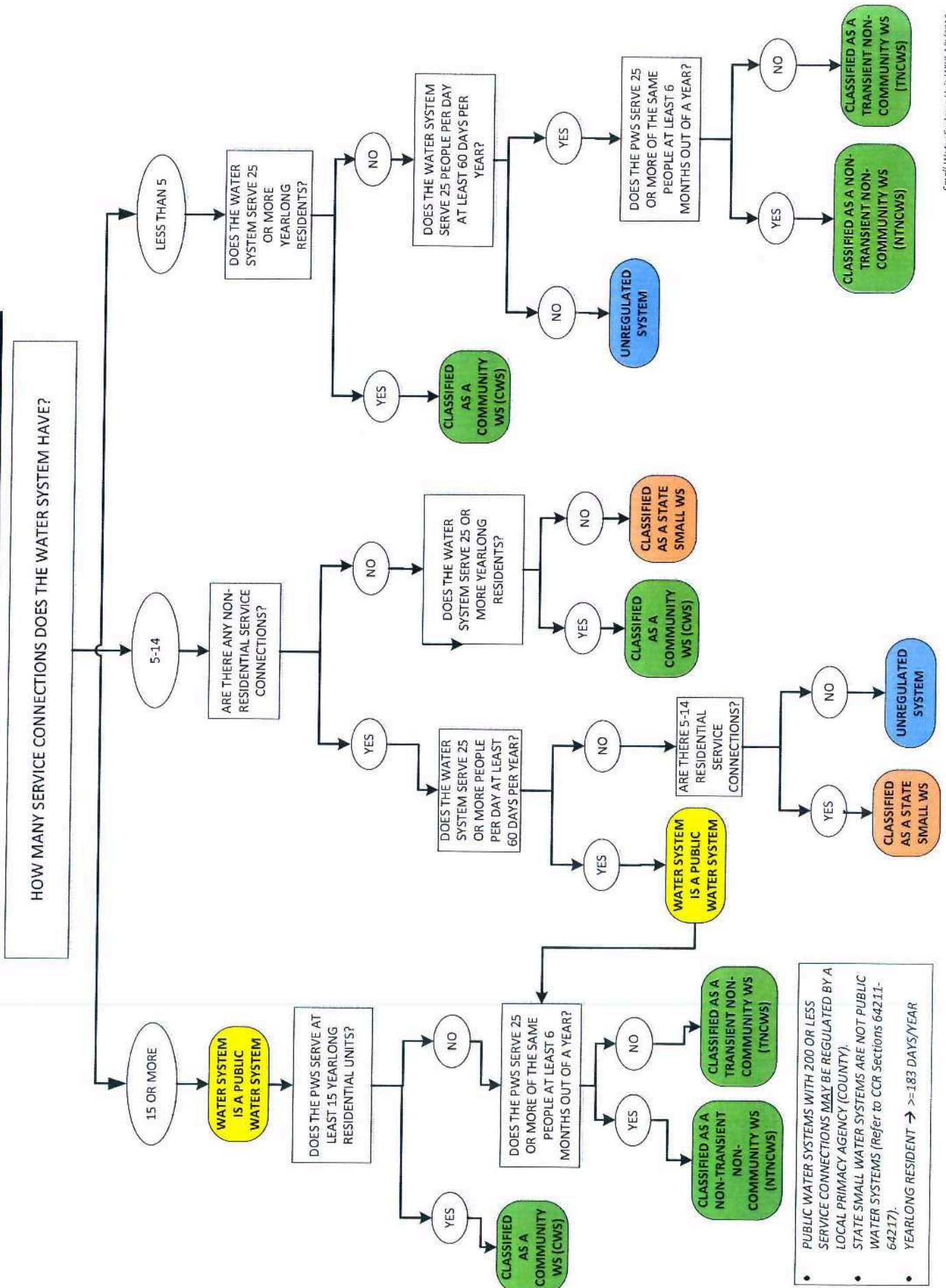
Unregulated water systems serving a food facility are required to comply with the following testing requirements:

Constituent	Frequency
Bacteriological	Monthly
Nitrate (NO <sub>3</sub> )	Annually
Nitrite (NO <sub>2</sub> )	Triennially (every 3 years)
Inorganic Chemicals (& Arsenic)	Once
Secondary Standards	Once

In addition to testing requirements, food facilities (including cottage food operations) are required to maintain their water system to ensure safety of their water supply. This includes but is not limited to ensuring that the source, distribution system and storage facilities are maintained to protect against contamination or pollution. Failure to comply with either testing or system structural requirements will result in a violation No. 21. *Water* on the food facility's inspection report.



# **DECISION TREE FOR CLASSIFICATION OF WATER SYSTEMS**





**HAZARDOUS MATERIALS BUSINESS PLAN IMPLEMENTATION FLOWCHART**

Under penalty of law, I declare that I have followed the flowchart and checked the boxes that are appropriate for this business's operations. I also understand that the SLO County CUPA must be notified if our operations or procedures change and make the above statement inaccurate.

\_\_\_\_\_  
Name (print)

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Business Name

\_\_\_\_\_  
Address

\_\_\_\_\_  
Date

**START HERE**  
Do you generate hazardous waste in ANY quantity?

YES → **Sign and submit this document – you need not submit a business plan or pay a fee** ☐

NO → Do you store, use, or handle hazardous material at any one time during a calendar year in quantities equal to or greater than 55 gallons of a liquid, 500 pounds of a solid, or 200 cubic feet of a compressed gas at standard temperature and pressure?

NO → **Sign and submit this document – you need not submit a business plan or pay a fee** ☐

YES → Are you a physician, veterinarian, pharmacist, dentist, or podiatrist who stores ONLY oxygen, nitrogen or nitrous oxide and the total quantity of each gas on-site is 1,000 cubic feet or less?

YES → **Sign and submit this document – you need not submit a business plan or pay a fee** ☐

NO → Is your facility either a:

**Agricultural Business** ☐

Do you store ONLY motor vehicle fuel in above or underground tanks at 1,100 gallons or less capacity and the TOTAL volume of fuel is less than 20,000 gallons?

YES → **Submit Form S, Form I, and Form M one time only and pay a one time fee** ☐

NO → Do you store ONLY motor or lubricating oil and is the total volume less than 275 gallons? (Does not include waste oil)

YES → **Sign this document – you need not submit a business plan or pay a fee** ☐

NO → Do you store ONLY N-P-K fertilizers (excluding ammonium nitrates) less than 10,000 pounds total?

YES → **Sign this document – you need not submit a business plan or pay a fee** ☐

NO → Do you apply liquid fertilizer no more than four times a year, apply and store it over period of less than seven days, and is the quantity less than 1,190 gallons and you do not store any other hazardous materials in reportable quantities?

YES → **Sign this document – you need not submit a business plan or pay a fee** ☐

NO → **Submit a one time business plan, complete exemption form R and pay a one time fee** ☐

**Other Business** ☐

Do you store ONLY motor or lubricating oil and is the total volume less than 275 gallons? (Does not include waste oil)

YES → **Sign this document – you need not submit a business plan or pay a fee** ☐

NO → Is your facility:

**A): a remote site (a remote site is defined as an unstaffed facility located in an isolated, sparsely populated area. The facility is secured and not accessible to the general public) and**

**B): is the inventory less than: 500 cubic feet compressed inert gas, 500 gallons combustible liquid fuel, 200 gallons electrolytes in closed containers, 500 gallons lubricating and hydraulic fluids, and 1,200 gallons of flammable gas used as fuel (propane)?**

YES → **Submit a business plan and pay an annual fee to:**

San Luis Obispo County CUPA, PO Box 1489  
2156 Sierra Way  
San Luis Obispo, CA 93406  
Ph: (805) 781-5544 ☐

*Within San Luis Obispo city limits:*  
SLO City Fire Dept. 2160 Santa Barbara Ave  
San Luis Obispo, CA 93401-5240  
Ph: (805) 781-7380 ☐

NO → **Submit a one time business plan, complete exemption form R and pay a one time fee** ☐

**COMMON HAZARDOUS MATERIALS**

- Lubricants
- Solvents
- Compressed Gases
- Fuel
- Pesticides
- Paint

**COMMON HAZARDOUS WASTES**

- Crank Case Oil
- Used Anti-Freeze
- Paint
- Used automotive batteries
- Spent solvents

**Not sure?**

**Please contact The County of San Luis Obispo  
Public Health Department  
Division of Environmental Health  
at  
(805) 781-5544**